

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/25/2015 **Business ID:** 107209FE
Business: MI RANCHITO LLC #6

8550 W 151ST ST
 OVERLAND PARK, KS 66223

Inspection: 42001571
Store ID:
Phone: 9139486688
Inspector: KDA42
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/25/15	10:15 AM	03:50 PM	5:35	0:25	6:00	0	
02/25/15	03:50 PM		0:00	0:25	0:25	0	
Total:			5:35	0:50	6:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 9 Priority foundation(Pf) Violations 5

Certified Manager on Staff ☐ Address Verified ☒ Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			p
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	p	..
Fail Notes	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In walk in cooler on speed rack, raw shrimp wrapped in raw pork bacon stored above cooked beans. COS-Educate, moved shrimp bacon to bottom shelf.]</i>						
14. Food-contact surfaces: cleaned and sanitized.			..	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On shelving in preparation area, 80% of plates stored as clean with visible food debris. At server station 15 metal bowls stored as clean with visible food debris. COS-Items rewashed and sanitized. Walk in cooler 1 with accumulation of dust, food debris and mold hanging from shelves above uncovered food items.]</i>						
	4-702.11	<i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [No detectable sanitizer at bar machine. Dishes being washed during inspection. COS-Repaired dish machine, chlorine sanitizer measured at 100ppm.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			..	p	p	..
Fail Notes	3-501.14(A)(1)	<i>P - Cooling PHF/TCS (Reach 70°F within the first 2 hours) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F) [must cool from 135°F to 41°F in no more than 6 hours total] [On preparation table, shredded chicken on ice not reaching 70F within 2 hours. At 11:30am at 89F, at 12:30pm at 80F, at 1:00pm 78F, at 1:30 at 77F. COS-Voluntary discard]</i>						
19. Proper hot holding temperatures.			p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes 3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[On ice, cream cheese at 49F and shredded cheese at 51F. Person in charge stated pulled from cooler and placed on ice at 10:30am, less than 2 hours. COS-Added water to ice bath to rapid cool.
In walk in cooler, pork at 46F, queso cheese at 45F, salsa at 45F, black beans at 45F, shrimp at 45F. Ambient air of cooler at 50F. Person in charge stated at 9:30am ambient air of cooler was monitored at 41F. Person in charge believed the walk in cooler was in defrost mode. Service technician arrived to adjust defrost setting. COS-Walk in cooler declined in temperature to 43F and dropping. Items left in walk in cooler to rapid cool.]

21. Proper date marking and disposition.

.. p

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes 3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.
[In walk in cooler, 1 container of house made ranch dated 2/11, 1 container of house made ranch dated 2/14, 1 container of salsa dated 2/18. COS-Voluntary discard.]

3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
[In walk in cooler, cooked chicken, cooked ground chicken, cooked peppers not date marked. Person in charge stated cooked at 10am the day prior. COS-Date marked.]

3-501.17(A)- In walk in cooler 2, no date on pan of tamales. Person in charge stated tamales were previously cooked and frozen, pulled from freezer the day prior. COS-Educate. Dated.]

22. Time as a public health control: procedures and record.

.. .. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. .. p

26. Toxic substances properly identified, stored and used.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[In storage room, 1 can of paint primer stored next to single use lids and single use. COS-Moved can of paint primer to seperate area.]</i></p>
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p

Fail Notes	3-501.15(A)	<p><i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i></p> <p><i>[Shredded chicken cooling on preparation table for over 2 hours in plastic pan stored on ice, not in the walk in cooler and without ice paddle. COS-Educated and voluntary discard]</i></p>
4-301.11		<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[Walk in cooler not adequate to hold PHF. Ambient air at 50F. COS-Service technician arrived on site. Second temperature measured at 43F and dropping.]</i></p>

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

.. .. p

34. Thermometers provided and accurate.

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Food Identification	Y N O A C R
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35. Food properly labeled; original container.

.. p

Fail Notes	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[In dry storage area, containers of cornmeal, bread crumbs, parsley, and masa not labeled.]</i></p>
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
Fail Notes	6-501.111(B)(4)	Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [Numerous items and equipment stored in back uncovered storage area.]						
	37. Contamination prevented during food preparation, storage and display.		p
	38. Personal cleanliness.		p
	39. Wiping cloths: properly used and stored.		p
	40. Washing fruits and vegetables.		p
Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		..	p
Fail Notes	3-304.12(B)	In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Plastic ramakin with no handle stored in container of sugar.]						
	42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	p	..
Fail Notes	4-901.11(A)	Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD. [At server station, metal bowls stored stacked wet. COS-washed and sanitized.]						
	43. Single-use and single-service articles: properly used.		p
	44. Gloves used properly.		p
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p
Fail Notes	4-102.11(A)(1)	P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1)-In walk in cooler 2, raw pork stored in single use non food grade "thank you" bag. COS-Placed in food grade container.]						
	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In bar area, cracked container storing sugar. In dry storage area, cracked container storing cornstarch. In storage area, 4 containers stored as clean with cracks and chips. On kitchen line, cutting board with pits and chips as well as a spatula with chipped edges.]						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
Fail Notes	4-501.11(B)	EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Door seals on walk in cooler 1 and 2, waitress station make table and cold drawers under grill torn and not intact.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Accumulation of dust and mold on shelving, walls and ceiling of walk in cooler 1.]</i>
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Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [At mop sink, dual shut off valve located below AVB backflow prevention device and under pressure.]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [At mop sink, hot and cold faucet handles leaking.]</i>

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|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 63

Footnote 2

Notes:

Hot Holding- Steam table-chicken/163F, Queso cheese/154F, Pork/148F, Steam table 2-Beans/177F, Steam table 3-Masa/140F

Footnote 3

Notes:

Cold Holding-Walk in cooler 2-Chicken/40F, Pork/40F, Make table-Pico de gallo/40F, MT 2- Tomato/40F, beef/40F, Server MT-Salsa/40F, Reach in cooler 1-Salsa/40F, RIC 2-Salsa/40F, Bar RIC-No PHF/ambient/38F, Cold drawers-Beef/37F, taco/40F

Footnote 4

Notes:

Person in charge stated the tamales are made on site for all Mi Ranchito locations with same owner.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/25/2015 **Business ID:** 107209FE
Business: MI RANCHITO LLC #6

8550 W 151ST ST
OVERLAND PARK, KS 66223

Inspection: 42001571
Store ID:
Phone: 9139486688
Inspector: KDA42
Reason: 01 Routine

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Total:			5:35	0:50	6:25	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Ranch Qty 2 Units _____ Value \$ _____

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product salsa Qty _____ Units _____ Value \$ _____

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product chicken Qty Units Value \$

Description cooling

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/25/2015 **Business ID:** 107209FE
Business: MI RANCHITO LLC #6

8550 W 151ST ST
OVERLAND PARK, KS 66223

Inspection: 42001571

Store ID:

Phone: 9139486688

Inspector: KDA42

Reason: 01 Routine

Time In / Time Out

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/09/15

Inspection Report Number 42001571

Inspection Report Date 02/25/15

Establishment Name	MI RANCHITO LLC #6
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Physical Address 8550 W 151ST ST City OVERLAND PARK

Zip 66223

Additional Notes and Instructions

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